

DESCRIPTION  
OF  
**JEWETT'S  
PATENT MILK PANS,**

TOGETHER WITH  
CERTIFICATES OF UTILITY, PRICE LIST, &c.

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**TOWNSEND & HYDE,**  
MALONE, FRANKLIN CO., N. Y.

Owners of the Patent Right in the State of  
New York.

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**CENTER & POTTER,**  
Agents for Delaware County.

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OGDENSBURG:  
REPUBLICAN & JOURNAL STEAM PRESSES.  
1873.

## Jewett's Patent Milk Pans.

To Dairymen in the State of New York.

THE subscribers, having purchased of B. F. JEWETT the right for the State of New York, in the JEWETT'S Patent Milk Pans, respectfully present to the public a description of the Pans, and the manner in which they are used, together with a few testimonials from parties who have used them and are able to speak from actual knowledge of their advantage over the old method of making butter.

These Pans are so constructed as to serve the double purpose of cooling the milk and raising the cream. They have the great advantage of enabling butter-makers to keep the milk at a proper temperature, and to surround it with sufficient moisture in a warm, dry room. Thus the trouble of transporting the milk to a cool, damp place is avoided, as is also the danger of injurious effects which may result from such an atmosphere. With ordinary care, white caps or specks never appear in butter made from cream raised in these Pans. The use of them reduces the labor of the dairy more than one-half, and at the same time increases the profit of the same fully twenty per cent. It will be seen by all who give the arrangement a careful and thorough examination, that it can do all that is claimed for it.

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We have the pleasure of waiting on you with our printed price list for the approaching season, and take the occasion to call your attention to the cuts, diagrams and instructions in the following pages, a careful examination of which will enable you to give your order for the Pans and fixtures in a such a manner that there need be no trouble in setting them up. The testimonials from parties using them ought to convince any intelligent dairyman that it is for his interest to procure a set of these Pans, though his dairy does not consist of more than ten cows, as they will more than pay for themselves in dollars and cents the first year, to say nothing of the saving of labor.

We shall keep a supply of all the sizes enumerated in our price list constantly on hand, and will make them any desired size or depth on receipt of orders.

TOWNSEND & HYDE.

MALONE, January, 1873.

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#### Description of the Pans.

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IN the engraving, the side of one of the series of Pans, (A A,) is represented as broken away, to show the internal arrangement. The Pans are made with two bottoms, B indicating the space between them. This space is divided into a number of compartments running lengthwise of the Pan, communicating with each other at alternate ends, so as to form a continuous zig-zag channel, having an inlet at A.

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Through this inlet cold water is received, which, after flowing through the tortuous channel made by the compartments, is discharged at the outlet, b. The outlet is above the bottom of the Pan, so that the water-chamber may be kept quite full while the water is flowing through it. The inlet is placed still higher, so as to give the water head. At c is shown a faucet, through which all the water in the water-chamber can be drawn off if desired. The boards forming the top of the table on which the Pans stand are joined tight, to keep the warm air of the room from the bottom of the Pans. When the cream has risen and been skimmed off the milk is discharged through the pipe, d, which communicates with the main discharge pipe, F. The latter may be placed under the floor or not, according to convenience. This pipe is stationary, and conveys the sour milk directly to a tank for its reception. The pipe represented as attached to the side of the room above the Pans is that by which water is conducted from a spring or reservoir to the base of the Pans.

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#### Directions for Using.

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THE temperature of the milk room, when warmed by fire, should be from 70° to 72° Fahrenheit. Do not allow it to become either very hot or very cold.

To strain the milk, make a light, wooden frame, long enough to reach across the Pan, and as wide as you wish, in which place some screws or other pro-

jections. To these attach a cloth strainer. Move this to each Pan.

Put one milking of the entire dairy into one Pan, adjusting the faucet on the supply pipe so as to use just water enough to extract the animal heat from the milk, and to keep it at the desired temperature—from 60° to 62° Fahrenheit—while the cream is rising. When the fourth Pan is wanted for use, the first will be ready to skim. Now stop the water from the supply pipe, and open the discharge pipe near the bottom of the Pan, so that while the milk is being skimmed and discharged, a sufficient quantity of water may be run out of the water-chamber to make it fall from the inside bottom of the Pan, which can then be scalded. It is better to use large skimmers on these Pans; as the cream on them is always moist, the holes in the skimmers should be small. Clean the skimmers often, to prevent the cream from rinsing into the milk.

To dry the water-chamber at the close of the dairy season, drain all the water from it, put the Pan back on the table, and pour hot water into it in the place of milk.

The set of Pans may be adapted to butter factories, or large or small dairies, by making them of any size required. For factories they should be as wide as can be conveniently skimmed to the center, and long enough to obtain the required surface. It is entirely practicable to make them large enough for one hundred and fifty cows; for more cows additional sets may be used.

The first thing to be considered in the use of these Pans is to know what you want and how to adapt the Pans to the size of the room.

The best way to set them is to arrange them side by side, as shown in the engraving, with the ends to the wall, with sufficient space between them to do the work. Twelve inches *will* answer if you are short of room, but twenty inches is better and is sufficient. *Make a diagram of room*, giving the size and points of compass in all cases. Now make up your mind just *where* you will have them set, then measure along the wall from the water tank to the last Pan; *that* will give you the length of supply pipe required. Make this mark X where the cold water enters the room. Then give the length of your waste water pipe, and make this mark O where it leaves the room, and how far from the corner, and which corner. Last, make this mark  on the wall where you want the skimmed milk to leave the room, and the distance from the corner, and which corner. To economize room, where the Pans are not over three feet wide they can be set as in diagram No. 2. Or if your room is nearly square, you can follow the plan as found in diagram No. 3.

The water may come in and go out at the same place in the wall if desired. The skimmed milk can be carried either way, only be particular to say which way.

Diagram No. 1 shows the plan where you wish to have a passage each side of the Pans.

In diagram No. 2 we give a copy of order complete for a set of Pans for twenty cows. The inlet and outlet of water and skimmed milk may be changed to suit the convenience of the room. When once set up the pipes are stationary, therefore you will have to make your calculations in reference to doors.

If room is larger than is necessary for Pans, say which side you will have wide space. The list of sizes gives the outside measurement of Pans. The tables should be three inches smaller. Where the Pans set as in diagram No. 2 you only want two tables; in all other cases you want four, which should be the size of the bottom of the Pans and two and one-half feet high. You will have to bore a hole or cut a notch out of the table for the milk outlet.

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#### Facts and Figures for Dairymen.

OUR object in giving the following facts and figures is to convince dairymen that it is to their interest to use the JEWETT Patent Milk Pans in making butter; and for them to arrive at that conclusion, we will not ask them to take our statements, but will give the testimony of those who have used them and know from experience their good qualities. (See testimonials elsewhere in this book.)

Suppose you have 27 cows, a fair average for the season is 100 pounds of butter to each cow, making 2700 pounds. If it sells for 25 cents per pound it

will amount to \$675.00. Now the JEWETT Pans will make fifteen per cent. more butter, (see testimonials,) which will be 405 pounds, added to 2700 pounds, making 3105 pounds, which will sell for 30 cents per pound when the other sells for 25 cents; making the amount for the 3105 pounds \$931.50. Add to that the wages of a hired girl and her board for the season, 25 weeks, at \$3 per week, makes \$75; which could be saved by using these Pans. Now deduct the \$675 from this amount, and you have the snug little sum of \$331.50 as the net profit in favor of the JEWETT Pans for the first season, which will pay for the Pans and give you more than \$200 in cash besides. You have not only gained \$331.50, but you have made an article of butter which will readily outsell your neighbor's, who uses the old-fashioned pans, by five cents per pound and bring the cash, while he is troubled to get five cents less, and store pay at that.

The past two seasons butter factories using these Pans in this County show the following results:

Wm. Lytle, proprietor of the Cold Spring Factory, in the town of Malone, made from 441,267 pounds of milk 19,776 pounds of butter; which sold on an average to Aug. 1st at 29 $\frac{2}{3}$  cents per pound, and for the balance of the season at 34 1-9 cents per pound at the factory, averaging for the season 22 31-100 pounds of milk for a pound of butter for summer of 1871.

Horace Dickinson's Factory, in the town of Moira, made a pound of butter from 23 1-8 pounds of milk, and sold the butter for the season for 30 cents per pound at the factory, for summer of 1871.

The Keeler Factory, of Malone, made a pound of butter from 20 5-7 pounds of milk, and sold their butter for an average of 31 cents per pound at the factory. The whole number of pounds of milk received was 152,829, and the whole number of pounds of butter produced was 7,387 pounds, for summer of 1871.

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#### Factory Reports for 1872.

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THE Baily Spring Factory, owned by A. M. BENNETT, of Chateaugay, is using two sets of JEWETT's Pans for 150 cows each, this being the second season of the factory. The amount of milk required for a pound of butter for the season is 22 67-100 pounds, and the average of sale is 30 85-100 cts. per pound.

The Burnap Factory, of Moira, is using two sets of JEWETT's Pans for 100 cows each, and has made a pound of butter from 22 87-100 pounds of milk, and sold its butter for 30 cts. per pound for the season.

The Union Factory, of Bangor, is using two sets of JEWETT's Pans for 100 cows each, and has made a pound of butter from 24 pounds of milk, and sold its butter for 30 cts. per pound.

The Berry Factory, of Malone, is using three sets of JEWETT's Pans, and has made a pound of butter from 24 26-100 pounds milk, and sold the summer butter for an average of 30 $\frac{1}{2}$  cts. per pound, and its fall butter for 37 cts. per pound.

The Belmont Factory, owned by KIRBY & ADAMS, is using 2 sets of JEWETT's Pans for 100 cows, and has made a pound of butter from 23 23-100 pounds milk, and sold its butter at home for an average of 31 3-100 cts. per pound.

The Cold Spring Creamery, owned by A. QUACKENBUSH, of Big Brook, Madison County, is using one set of the JEWETT Pans for 125 cows, and has made a pound of butter from 21 pounds milk for the season, and sold its butter at home for 31 cts. per pound.

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#### Caution against Infringement of Patent.

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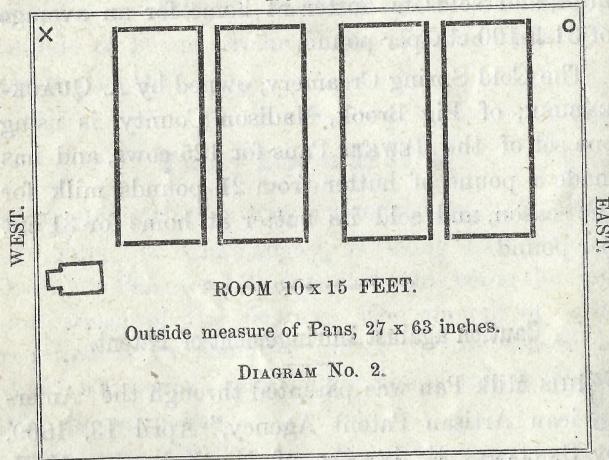
THIS Milk Pan was patented through the "American Artisan Patent Agency," April 13, 1869, by BENJAMIN F. JEWETT, of North Bangor, N. Y. He will say for the benefit of all, that these Pans, as represented and used, show but a small part of what is patented on them; and advises parties wishing to evade the patent to find out what is patented before attempting it. It will be difficult to accomplish, and he will prosecute all parties infringing in the least.

## FORM OF ORDER.

TOWNSEND &amp; HYDE, Malone, N. Y.:

Please send me one set of JEWETT'S Patent Milk Pans for twenty cows, to be set in room  $10 \times 15$ , as in diagram No. 2. The first Pan to set twenty inches from the west wall, with twenty inches space between the second and third Pans.

NORTH.



The water enters the room at the northwest corner. The waste water leaves the room at the northeast corner. The sour milk leaves the room four feet from the south-west corner. Send ten feet extra waste water pipe, and four feet extra supply pipe.

[NOTE.—The above is suggested only as a "form" for an order, for parties to copy in sending for Pans. Of course it may vary to conform to size of room, size of Pans required, etc., it being important to give all dimensions and distances correctly, in plain figures.

DIAGRAM No. 1.

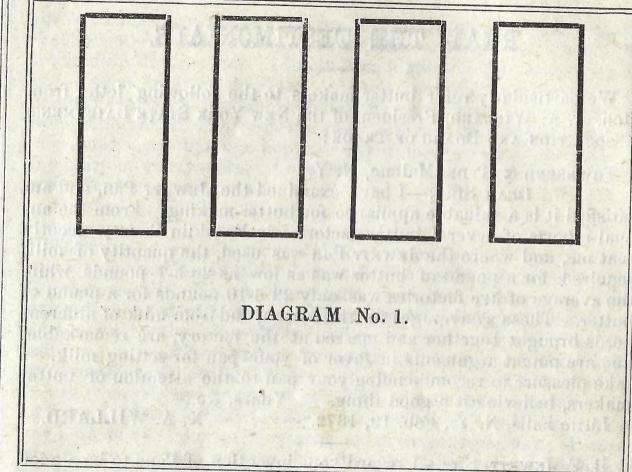
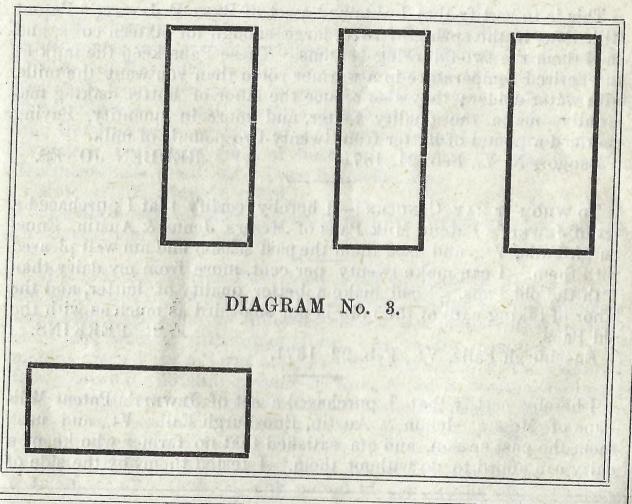


DIAGRAM No. 3.



## READ THE TESTIMONIALS.

We particularly refer butter makers to the following letter from Hon. X. A. WILLARD, President of the NEW YORK STATE DAIRYMEN'S ASSOCIATION AND BOARD OF TRADE :

TOWNSEND & HYDE, Malone, N. Y.:

DEAR SIRS:—I have examined the JEWETT Pan, and am satisfied it is a valuable appliance for butter-making. From the annual reports of several butter factories in Franklin County recently sent me, and where the JEWETT Pan was used, the quantity of milk required for a pound of butter was as low as 20 5-7 pounds, while the average of five factories was only 22 6-10 pounds for a pound of butter. These as averages for the season, and from milk of different herds brought together and massed at the factory, are remarkable, and are potent arguments in favor of your pan for setting milk. I take pleasure in recommending your pan to the attention of butter makers, believing it a good thing. Yours, &c.,

Little Falls, N. Y., Feb. 19, 1872.

X. A. WILLARD.

B. F. JEWETT, Sir:—I regard your invention of Pans to be a good thing, both in saving labor and producing more butter than any other way yet known.

WM. RILEY.

Hopkinton, N. Y., Feb. 14, 1871.

This is to certify that I obtained a set of BENJ. F. JEWETT's Patent Milk Pans in the spring of 1870, large enough for sixteen cows, and used them the two following seasons. These Pans keep the milk at any desired temperature in a warmer room than you want the milk, with water colder; they also reduce the labor of butter making materially, make the quality better, and more in quantity, having obtained a pound of butter from twenty-two pounds of milk.

Bangor, N. Y., Feb. 21, 1871.

REUBEN JONES.

TO WHOM IT MAY CONCERN:—I hereby certify that I purchased a set of JEWETT's Patent Milk Pans of Messrs. Jenne & Austin, Enosburgh Falls, Vt., and used them the past season and am well pleased with them. I can make twenty per cent. more from my dairy than with the old Pans. I can make a better quality of butter, and the labor of taking care of the milk is not one-third as much as with the old Pans.

F. R. PERKINS.

Enosburgh Falls, Vt., Feb. 22, 1871.

I hereby certify that I purchased a set of JEWETT's Patent Milk Pans of Messrs. Jenne & Austin, Enosburgh Falls, Vt., and used them the past season, and am satisfied that no farmer who keeps a dairy can afford to do without them. I tested them by the side of

the old Pans twice in the fore part of the season, and found that I made \$1.50 per day more with them than with the old Pans from my dairy of thirty cows. I know I made more in the hottest weather. I think they are durable. I do not know why my Pans are not as good to-day as they were the day they were put in. My wife has done the work of the dairy the past season alone, and she has not consumed more than one hour per day in taking care of the milk of my dairy of thirty cows. I can save money, and buy a set of JEWETT's Pans every two years.

WM. MCALLISTER.

Enosburgh, Vt., Feb. 22, 1871.

TO WHOM IT MAY CONCERN:—I hereby certify that I purchased a set of JEWETT's Patent Milk Pans, manufactured by Jenne & Austin, Enosburgh Falls, Vt., and have used them the past two years, and am well pleased with them. I have made twenty per cent. more from my dairy than I could by setting my milk in the old Pans. I can keep my milk of uniform temperature throughout the season, and consequently make a better quality of butter. I have sold my butter from two five cents per pound more than those making in the old way. I have a dairy of fifty cows, and my wife will take care of my milk in one hour and a quarter on an average per day. If there was no other merit for these Pans than the labor-saving qualities, it should establish a set in every dairy room in this country, and I do not hesitate to say that no farmer keeping a dairy can afford to do without them.

J. P. HENDRICK.

Enosburgh, Vt., Feb. 22, 1871.

L. R. TOWNSEND:—Dear Sir—We carried the milk of twenty-one cows during this summer to Dickinson's butter factory, and from the 22d day of May until the 1st day of July we got 18 $\frac{1}{2}$  pounds of butter, aside from eight quarts of strained milk per day, which we kept for family use; except Sundays, when we kept the milk at home, and from the same quantity of milk made from the Sundays during that time, the largest yield of butter per day was 15 pounds. Mr. Dickinson uses the JEWETT Pans in his factory.

Moira, N. Y., Nov. 21, 1871.

J. L. OAKES.

The above test shows a difference of over twenty-two per cent. in the quantity of butter made.

This is to certify that I obtained a set of BENJ. F. JEWETT's Patent Milk Pans in the spring of 1870, large enough for one hundred cows, and used them the following season, beginning with fifty-eight cows and ending with ninety-four. As to the practicability of making these Pans of large size, I could keep the milk at any desired temperature for obtaining cream in them in warm weather by using cold water, and in cold by warming the room and using water. They are easy to clean, and the milk runs away without being lifted, thus reducing the labor of taking care of milk to a mere trifle. The milk spoken of above was furnished from seven different dairies, by patrons of a butter factory; one pound of butter was obtained from

23 $\frac{1}{2}$  pounds of milk the season through, although a severe drought prevailed, which was detrimental to the quality of milk. The first sales of butter from this factory were three cents a pound more than good dairies in this vicinity; the last part of the season eight cents. The Pans worked so satisfactorily that I procured one set more in the spring of 1871; and at near the end of the second season that I have run my factory, I find the Pans in good condition, and am fully satisfied that they are very superior in every way to all other methods of butter-making. The butter has been sold the past season at from thirty to thirty-five cents at the factory.

Malone, N. Y., Sept. 23, 1871.

WM. LYITTLE.

This is to certify that I purchased a set of MR. JEWETT's Patent Milk Pans this spring, large enough to hold the milk of twenty cows. I have used them four weeks and am well pleased with them. I use well water for cooling the milk. It takes from fifteen to twenty minutes per day to pump water sufficient for use. I can keep my milk at any desirable temperature I wish. I think I make fifteen per cent. more butter, and of better quality than I did with the old Pans, and it does not require one-third of the labor.

Stockholm, June 25, 1871.

E. REEVE.

This is to certify that I obtained a set of BENJ. F. JEWETT's Milk Pans in the spring of 1871, and used them the following season with the milk of four cows, and can say they kept the milk at any desirable temperature for obtaining cream when the room is warmer, and the water used colder than you want the milk, and that they produce more butter and of a better quality than the ordinary way, and that it is also a great saving of labor. SIDNEY F. SARGENT.

L. R. TOWNSEND, Esq.—Dear Sir:—I hereby certify that I have a set of JEWETT's Patent Milk Pans for twenty-five cows, purchased of you last spring, and I would say to all dairymen—buy those Pans. By their use the quality of the butter is much improved, and I can make one-fifth more than with the ten-quart Pans; besides there is a saving of time, of at least one-half, in a dairy of thirty or forty cows. When the cream from these Pans is churned the butter does not require near as much working as it does when made by the old process.

Yours truly,

JOHN PHELPS.

MR. L. R. TOWNSEND—Dear Sir: The set of JEWETT Pans reached me in due time and our time of trial has expired, and I am satisfied that the benefit derived from the use of them will well pay me for the change. I am also satisfied that we can make more butter, and of a better quality than we could in the old way. Even with no other merit than its labor-saving qualities, it should induce every dairyman to use them, for they are in every way worthy of attention. I have talked with my neighbors and invited them to my house to

see the Pans, and all that have seen them are in favor of making a change another season. Yours respectfully,

Somerville, N. Y., Sept. 15, 1871.

STEPHEN AYRES.

We, the undersigned, trustees of the Berry Butter Factory, at Malone, N. Y., have had in use three sets of JEWETT's Patent Milk Pans during the past season, and cheerfully certify to their many good points, viz: They save a great deal of hard labor; we can keep the milk at just the right temperature, be the weather hot or cold; more cream can be produced than by any other known process; it is in better condition; it makes better butter; the butter is more uniform in quality; it sells for five to eight cents per pound more than the best butter made in private dairies. These advantages are sufficient to give it the precedence over all other arrangements for making butter, and recommend it to the attention of dairymen everywhere.

SEYMOUR L. ANDRUS.

JOHN C. WILLIAMSON.

Dated Malone, Sept. 22, 1871.

LEVI M. ELDRED.

L. R. TOWNSEND—Sir:—It is with pleasure that I certify to the superiority of the JEWETT Patent Milk Pans over all known arrangements for butter-making. When I first commenced work in my butter factory I set my Pans in wooden vats containing running water, but soon found that I could not control the temperature of the milk, and the evaporation from the water made the room too damp, and after experimenting for some time I dispensed with the whole arrangement and put in the JEWETT Pans. I am fully satisfied with them, and there is no other process by which so much cream can be got from a given quantity of milk, and by which butter of an equal quality can be made, as by using these pans. My last sale of butter brought me thirty-three cents per pound.

Chateaugay, N. Y., Sept. 23, 1871.

A. M. BENNETT.

MR. TOWNSEND—Dear Sir:—We have used your JEWETT Pans for the milk of one hundred cows at the Keeler Factory. Our butter is a better article than we could make with any other Pan, and we get a better yield—about one pound of butter to twenty-three pounds of milk; and there is another great saving of labor, one woman doing nearly all the work at the present time. We are well pleased with them, and do not hesitate to recommend them to all.

Malone, N. Y., Sept. 25, 1871.

S. A. CHILD.

This is to certify that I procured a set of JEWETT's Patent Milk Pans in the spring of 1869, large enough for two cows, and have used them two seasons with the milk of one cow, and can say they have kept the temperature of the milk so uniform that I have had sweet cream and milk at all times, and have made more and a bet-

ter quality of butter than before, and I am satisfied that they pay in dollars and cents with one cow, even.

Malone, N. Y., March 31, 1871.

O. L. BALLARD.

I am in charge of Union Butter Factory, in Bangor, N. Y., a butter factory using the JEWETT Patent Pans. This is the first season we have run it, and we think the factory system, with these Pans, a complete success. We have made a pound of butter from twenty-one and a half to twenty-three pounds of milk. Two hands will make as much butter in a factory as twenty-five will in the common way at the farm. Have sold our butter for five cents a pound more than the best farm dairy, made in the common way. I cheerfully recommend the use of these Pans in associated dairying or private dairies. Think it the most economical, simple and successful mode of making good butter that I know of.

Sept. 22, 1871.

R. ROYS.

We, the undersigned, merchants of Malone, having used butter the past season, made in the JEWETT Patent Milk Pan, would say that the quality is far superior to butter made in the common Pans, and would readily sell for five cents per pound more; and were we buying butter as a matter of speculation the difference would be even greater than five cents per pound, as such butter always sells readily in market at the highest prices, when the lower grade is a drug at any price. We have no hesitation in saying that were the JEWETT Pans in general use in this County to-day, Franklin County would be second to no County in the State for its quality of butter.

HUBBARD & MALLON.

O. L. BALLARD.

SMALLMAN & SEELEY.

W. W. & H. E. KING.

SHIELDS & SABIN.

DURKEE & CLARK.

CROOKS & DICKINSON, Produce Dealers.

GREENO & AUSTIN.

H. H. THOMPSON.

B. J. SOPER.

SOPER, GURLEY & CO.

HUNT & SAWYER.

S. R. WYMAN & CO.

L. R. TOWNSEND—Dear Sir:—The set of JEWETT Pans that your agent set up for me on trial in July last, are all that you claim for them, and I would cheerfully recommend them to all butter makers. In the month of August I made the following test to ascertain if there was any advantage gained in the quantity of butter made by using the JEWETT Pans over the common Pans. I divided the milkings of four days, giving 1118 pounds of milk for each kind of Pans, and churned the cream separate. The cream from the JEWETT Pans produced 54 pounds of butter, taking 21 47-51 pounds of milk for a pound of butter; the common Pans 46 pounds of butter, taking 24 14-46 pounds of milk for a pound of butter. It is not one-third of the work to take care of the dairy using the JEWETT Pans.

Yours truly, E. W. KINNEY.

Massena, N. Y., Sept. 20, 1871.

L. R. TOWNSEND—Dear Sir:—I have used the set of Pans I bought of you last spring, and would say that they are a great improvement in all respects over the common Pans. In June I made a test by mixing my milk and weighing out equal quantities, and set one-half in the JEWETT Pans and one-half in the small Pans, and churned the cream separate; the JEWETT Pans giving a yield of 19 per cent. more butter, and of a better quality. And the saving of labor in taking care of milk with these Pans is at least three-fourths; and I would cheerfully recommend all dairymen to use the JEWETT Pans.

S. WRIGHT.

Ellsworth, St. Lawrence Co., N. Y., Nov. 18, 1871.

TOWNSEND & HYDE:—The set of JEWETT Milk Pans your agent, Mr. H. N. THOMSON, put in for me, are every way satisfactory. I have been for a long time very much opposed to any and every thing in the shape of a patent right, but this is “an exception to the rule.” I do not believe that any greater benefit, if as great, has been conferred upon the public for many years as is likely to result from the JEWETT Pan. In my judgment it is far ahead of the JENNINGS Pan, the coolers, or any other system now known; hence I say to all dairymen, get these pans, and you will then know that they are all that is claimed for them.

Norwich, Sept. 19, 1872.

E. PHETTIPLACE.

TOWNSEND & HYDE:—I have tested all the devices now in use for cooling milk and procuring the cream—that is to say, the old ten quart pans, the JENNINGS Pans and the coolers, and now I am using the JEWETT Pans, procured of your agent, Mr. H. N. THOMSON. My milk room being a basement, and consequently somewhat damp, besides being small, I do not think the best results from your pans can be attained; but I have given them as fair a trial as I could with the present surroundings, and I know I can and have made more butter with them than I have been able to with any other system. As to the saving of time and labor there is no comparison. As to the butter being better, this I regard as a necessary result from the use of the pans for the reason that the cream is always uniform and free from white caps or dried cream, and if properly handled after coming from the churn will be of a finer grade. I know mine is.

Preston, Sept. 14, 1872.

SIMON W. TURNER.

TOWNSEND & HYDE, Gentlemen:—The set of pans you set up for us May 23rd we have given a fair trial, testing them not once, but repeatedly, during different changes of weather, with common pans, and we find them far superior in the following respects: 1st, it takes off three-fourths of the labor; 2d, during hot weather, with a good supply of cold water, you double the quantity of cream, and, of course, butter; 3d, at all times you can make better butter for the reason that your cream is always of a uniform quality, and you are not troubled with white caps or dried cream; 4th, your butter being better, it brings 5 cents per pound more. We are receiving 5 cts.

above the market for our butter at this date. For these reasons we cheerfully recommend the JEWETT Pan to all dairymen. It has taken from twenty to twenty-four pounds of milk for a pound of butter. We are satisfied with a spring of cold water near the milk room, it will not take more than twenty-two pounds for a pound of butter in the hottest weather, if the cows have good feed and are good butter cows.

Yours respectfully, W. M. MARTIN,  
Hamilton, Sept. 15, 1872. CHAS. UNDERHILL.

TOWNSEND & HYDE:—I bought of your agents, THOMSON & HYDE, one set of your JEWETT Milk Pans, and have used them through the past hot season with entire satisfaction to myself and family. I know my wife would not part with them, and be deprived of their use for three or four times their cost. That they will make more butter I know. That they save three-fourths of the labor in handling the milk I know. I know also that no white caps ever appear on these pans, and we are not troubled with dried cream. In a word the cream is always uniform, and hence with a proper supply of water, and taking the whole butter season together, if parties cannot make more and better butter with these pans than by the old system, it is because they cannot make good butter by any means. I therefore most willingly recommend your pans to my friends, and to all dairymen.

Oxford, Sept. 13th, 1872. AMOS MINOR.

TOWNSEND & HYDE, Gentlemen:—I am entirely satisfied with the set of JEWETT Milk Pans for eighty cows which your agent, H. N. THOMSON, put in for me on trial. That they make more butter from a given quantity of milk than the pool or cooler system, I know; and no one using them will deny that the saving of time and labor is at least three-fourths in the care of the milk. The cream is always uniform, being soft and natural, hence no loss occurs from white caps or dried cream, consequently you can always be assured of a uniform quality of butter; and if the butter is properly handled after coming from the churn, it must bring the highest price in the market. I have been offered for my dairy the very highest New York prices. I do not think that you claim any more for your pans than they will do if people will comply with the conditions contained in your circular; hence I have no hesitation in recommending my friends and dairymen everywhere to procure the JEWETT Milk Pans.

Norwich, Sept. 20th, 1872. CHAS. S. TURNER.

TOWNSEND & HYDE:—I have used for the past three years in my milk room what is known as the JENNINGS Milk Pans, and I regard them as quite an advance over the old ten quart pans. I was induced by your agent, Mr. H. N. THOMSON, to put in on trial a set of the JEWETT Pans for fifty cows, in the place of the six JENNINGS Pans I was using, and have used them through the past terrible hot season, keeping four milkings all the time. I told your agent if the pans were all right and what he claimed for them, I should say so;

and if not I should take them out. All things considered, their neatness, their greater convenience for using, the facilities they afford for cooling the milk, and the uniform quality of the cream in all extremes of weather, as also their great saving of labor, places them in my judgment ahead of anything now in use, and I therefore cheerfully recommend them to all dairymen.

Oxford, Sept. 10th, 1872.

LORIN WILCOX.

TOWNSEND & HYDE, Gentlemen:—The set of JEWETT Milk Pans your agents put in for me the fore part of the Summer have proved every way satisfactory. From actual test, by weighing my milk, I made a pound of butter from twenty-two pounds and three ounces of milk, and I have not the advantage of running water either—my pans being supplied by means of a lead pipe and a DOUGLASS pump—and as to the saving of labor I believe there is nothing in the country to compare with them. In this respect the coolers or long pails that set in a pool or vat, and the old pans, are nowhere, and your pans are 25 per cent. ahead of the JENNINGS Pans in point of convenience for using. I therefore cheerfully add my testimonial in favor of your pan as the best and most economical now in use.

Preston, Sept. 14th, 1872. JOHN A. GOULD.

TOWNSEND & HYDE:—I bought of your agents, THOMSON & HYDE, April 25th, one set of the JEWETT Pans for 22 cows. I would not part with them for twice what they cost me, if I could not be supplied with another set. They make more and better butter from a given quantity of milk, and save three-fourths of the work of the dairy.

Earlville, June 24th, 1872.

B. B. WILCOX.

This is to certify that I purchased a set of the JEWETT Pans of Messrs. TOWNSEND & HYDE. I have used them the past season, and am well pleased with them. They are all that you claim for them. I can keep my milk at any desired temperature. I think I have made 15 per cent. more butter, and of a better quality than I did with the old pans. It does not require one-third the labor. I would not return to the old system for twice the cost of the pans.

Lebanon, Sept. 18th, 1872.

WM. G. HOPKINS.

TOWNSEND & HYDE:—This is to certify that I bought of your gentlemanly agents, THOMSON & HYDE, a set of your JEWETT Milk Pans for 25 cows, and although I have made no tests as to the quantity of butter from given quantity of milk, I am entirely satisfied with the pans, and if there was nothing to recommend them but the saving of labor in their use, that is enough for me. Any woman having the milk of 10 or 20 cows to take care of cannot appreciate the relief they afford until they have tried them. I regard you and your agents as public benefactors, and wish you all possible success.

Guilford, Sept. 13th, 1872.

ALMIRA A. GIBBS.

TOWNSEND & HYDE:—If no other benefit accrued from the use of the JEWETT Pans than the relief they afford from hard labor to our wives in taking care of the dairy, this alone would amply compensate every one for the cost of procuring a set at once. I have no hesitation in saying that they are all you claim for them.

Guilford, Sept. 16th, 1872.

DANIEL S. GIBBS.

I purchased a set of JEWETT's Milk Pans of Messrs. TOWNSEND & HYDE for 20 cows, and I would say to all dairymen, buy a set of these pans. By their use you can make more and better butter than by any other known process, besides there is a saving of at least two-thirds of your time and labor.

Georgetown, Sept. 1st, 1872.

S. E. KELLOGG.

Gents:—Yours, inquiring of my success with the JEWETT Pans, which I purchased of you, is at hand, and in reply will say—They are more than filling the recommendation. I am fully convinced that they will pay in three ways. 1st—in saving of labor. 2d—increased yield of butter. 3d—will produce cream that makes a much better quality of butter than the old, or small pan system. My butter sells readily upon arrival in market at from 5 to 10 cents per lb. more than butter made in the small pans. I find them remarkably convenient, (and I think profitable) in making skim cheese; have made from 18 to 20 lbs. butter and 48 to 52 lbs. cheese per day from 30 cows, quite a number of which are but two years old. In conclusion let me say, I would not part with the Pans for three times cost, unless I could obtain another set.

Very truly,

H. T. CUTTS.

Orwell, Aug. 30, 1872.

In reply to yours of August 19th, would say, that I have used the JEWETT Milk Pans for nearly two years. In regard to labor—I think it saves one-half the hard work; as to the quality—I have made good hard butter every day, this hot season, which would be impossible without these Pans. In regard to price—I have sold my butter in Boston, at from 30 to 40 cents, thus far through the season. I think it would average about 35 in market.

Jonesville, Vt., Sept. 8d, 1872.

SAFFORD COLBY.

We, the undersigned, cheerfully certify that the set of JEWETT's Patent Milk Pans which we purchased of you last June for thirty-five cows, have proved to be in every respect, superior to the small Pans for making butter, and better than recommended. The weather has been quite warm the greater share of the time, and by the use of these pans have made 50 per cent more butter than we could have made without them, and the butter has brought from 3 to 5 cts. per lb. more than the butter made by the old mode. The labor saving is fully three-fourths, as we can skim, run off the milk in conductor to sour milk tank, and wash a pan in twenty minutes. After the milk is strained, there is not an ounce of milk or a pan to be lifted;

thereby saving all the hard work that is required when using the small pans. Our hired girl says she will work for seventy-five cents less per week in a dairy where the JEWETT Pans are used. It will pay any dairyman to purchase a new set of these pans every year, rather than use small pans.

New Haven, Vt., Aug. 31, 1872

WARREN D. SMITH,  
AMANDA M. SMITH.

Gentlemen: For two months past I have been using a set of JEWETT's Patent Milk Pans, for 35 cows, on the farm of Hon. L. E. SMITH, of Monkton, and would say to all dairymen—Buy those Pans. By their use I have made one-fourth more butter than with the 10 quart pans, of much better quality, and have obtained 5 cts. per lb. more for butter made in them, than my neighbors have for theirs, made in small pans. While using them have not been obliged to keep a hired girl, and for this reason alone feel well paid for making the exchange. I can control the temperature of the milk at all times whether in warm or cold weather, and therefore save all the cream.

Monkton, Vt., Aug. 30th, 1872.

AMOS H. PALMER.

Messrs. TOWNSEND & HYDE—Gents: I hereby certify that I have a set of JEWETT's Patent Milk Pans for 28 cows, purchased of you last spring, and would advise all dairymen to buy these Pans. I am satisfied the butter made from their use is much nicer, and know it brings a higher price in market. Mrs. D. says there is more than half the labor saved.

Yours truly,  
Madrid, Jan. 4, 1872.

D. W. C. DOUGLASS.

To DAIRYMEN EVERYWHERE:—I hereby certify that I bought of THOMSON & HYDE one set of the JEWETT Milk Pans for 22 cows. Have used them nearly two months, and I say emphatically I would not to-day take two hundred dollars for my pans, (that cost me \$95,) if I could not get another set. Indeed I would not part with them for any consideration.

B. B. WILLCOX.  
Earville, Madison Co., N. Y., June 22d, 1872.

Messrs. TOWNSEND & HYDE—Gents: I would state that the JEWETT Milk Pans your agents, CENTER & POTTER, set up for me last August, are all that they claimed for them and better than I expected. I sent my milk of twenty cows to the creamery week days and kept it at home on the Sabbath, and set it in the JEWETT Pans. It took twenty-eight pounds of milk for a pound of butter for the season at the creamery. I made at home, in August and September, with the Sabbath day milk, in your pans, a pound of butter from twenty-one and three-fourths pounds of milk. I think the Pans are far superior, both in saving of labor and quantity of butter, and are what every dairyman ought to have.

Yours Respectfully,  
JOHN DICKSON.  
Andes, Delaware Co., N. Y., Dec. 23rd, 1872.

TOWNSEND & HYDE—Gents: I have tried a set of JEWETT Milk Pans and also a set of POPE & TUTTLE Pans, and have decided in favor of the JEWETT Pans. I think them the most convenient in many respects, and are better arranged for water passing under the pan, having water courses, which allows no dead to remain in the pan at any time. I am satisfied that it is the best process now in use for raising cream. Every dairyman should have a set; they save one-half the labor of a dairy and make more and better butter.

JOHN W. BRAMLEY.

Bovina, Delaware Co., N. Y., Sept. 3d, 1872.

TOWNSEND & HYDE—Gents:—I have bought a set of JEWETT Milk Pans large enough for thirty-five cows, from your agents, Messrs. CENTER & POTTER, and can say from experience that I can make more butter of a better quality than with the small Pans, and with three-quarters less labor, which is worthy of attention for any dairyman. The butter made from these Pans does not require as much working. I don't think any dairyman can afford to do without these Pans, and would say to such—don't fail to get a set of JEWETT Milk Pans. You will save money by so doing.

PHILO F. BENEDICT.

Meridith, Delaware Co., Sept. 3d, 1872.

TOWNSEND & HYDE—Sirs: The ten cow set of JEWETT Pans your agents, CENTER & POTTER, put in for me on trial, are all that they claimed for them. I can sell the best cow in my dairy of ten, and then make as much butter with these Pans as I could the old way without selling a cow, and they save three-quarters of the labor besides. No dairyman should be without a set of JEWETT Milk Pans, and would not if they knew the benefit derived from them.

Yours Respectfully, JEREMIAH BUTTS.

Kortwright, Delaware Co., N. Y., Sept. 3d, 1872.

TOWNSEND & HYDE—Gents: The 22 cow set of JEWETT's Milk Pans that your agents set up on trial for me in July last, are all that they claim for them. In the month of August I made several tests and found that I could make from three to four pounds more butter each churning than in the small pans. The labor saved in taking care of the milk is three quarters at least. The butter made by the use of JEWETT's Pans is a better quality and does not require as much working. I would use the Pans in preference to any other, (if they made no more butter,) on account of their great labor saving.

Very Truly Yours, GEO. H. YEWDES.

Delhi, Sept. 10th, 1872.

TOWNSEND & HYDE—Gentlemen: The ten cow set of JEWETT Pans I bought of you last spring have more than filled the recommend you gave them; I have made 20 per cent. more butter than I ever did with the small pans, and have sold my butter for 30 cents per pound. Their labor saving qualities should be a sufficient argument in favor of their being adopted by every dairyman in the county. I use the

Forrester Submerged Force Pump,  $\frac{1}{4}$  inch pipe, with 17 feet of hose, and it takes from twelve to fifteen minutes to pump the water for twenty-four hours use.

Bangor, N. Y., Jan. 18, 1873.

H. W. HYDE.

Messrs. TOWNSEND & HYDE—Gentlemen: In answer to your enquiry as to how we like the JEWETT Pans, I would say that the 35 cow set I bought of you last season have given entire satisfaction. We think it a great improvement on the old way of making butter. We have many reasons; one which we think important is, we have had no white specks in our butter or buttermilk this summer. While the milk was set in the JEWETT Pans the buttermilk looked like poor skim milk. Another—we are enabled to keep the milk butter. And still another quite as important—it saves three-fourths of the labor, as it enables a person to get the milk taken care of and out of the way *before breakfast*. That alone should induce every dairyman to make the change, as they will pay for themselves in one season. Our sales of butter the past season have averaged 35 cents per pound. Nothing would induce us to go back to the woman killing way of setting milk.

Belmont, Dec. 3, 1872.

FRANK WINKLEY.

We would also refer to the following named persons who are using the JEWETT Milk Pans, and can testify to their superiority.

Cold Spring Factory, East Hamilton.	C. & W. Blanchard, Richville.
Calvin Sawsly, Earville.	W. S. Taggart, Lawrence.
Walter Briggs, Lebanon.	F. Minkley, Belmont.
Elijah Nash, Hubbardsville.	W. P. Gibson, Bangor.
R. M. Richmond, Lebanon.	Warren Smith, Bangor.
Asa Prichard, Lebanon.	E. A. Hyde, Bangor.
Spreag Barber, Otselic.	A. Quackenbush, Big Brook.
Charles Devenport, Otselic.	E. B. Salls, Potsdam.
W. M. Dutton, Otselic.	R. C. Gibson, Bangor.
Luther Brown, South Otselic.	Orin Beman, Burke.
Loring Doing, Plymouth.	Pillings Williamson & Co., Malone.
Geo. Blackman, Norwich.	O. W. Crane, Canton.
Clark Blackman, Norwich.	E. W. Kinney, Massena.
L. J. Weaver, Piteher.	Keeler Butter Factory, Malone.
J. H. McCall, Oxford.	P. F. Jones, Potsdam.
Samuel Root, Oxford.	J. C. Carr, Antwerp.
Willard Sage, Norwich.	Lowell White, Richville.
Osmar Aldrich, Guilford.	Chas. Parker, Hermon.
Chas. Wagner, Lebanon.	Ira Hackett, Massena.
Ben. Evans, Norwich.	H. W. Hyde, Bangor.
B. B. Wilcox, Earville.	Shubal Clark, Dickinson.
F. B. Summerfield, Fort Covington.	W. Stowell, Potsdam.
F. P. Bently, West Potsdam.	W. McRoberts, Bombay.
H. H. Pierce, Canton.	Geo. Webster, Bombay.
J. H. Butler, Potsdam.	M. Southwick, Bombay.
David Stearns, Massena.	J. A. C. Baker, Richville.
Nelson Gardner, Richville.	S. A. Cross, Hailsboro.
Wm. Barnum, Canton.	John Lincoln, Canton.
James Baird, Canton.	Wm. Gillespie, Lawrence.
Ichabod G. Farmer, Dekalb.	M. C. Burt, Lawrence.
J. Davis, Morristown.	H. A. Capel, Parishville.
Asa Parker, Hermon.	J. W. Parker, Greeley, Colorado.
R. & H. Colton, Richville.	D. Stevens, Parishville.

Maple Grove Factory, Chateaugay.	E. S. Faville, Canton.
C. B. Cutting, Parishville.	Geo. W. Storrs, Trenton.
A. A. Whitmore, Oswego.	Jones & Thompson, South Plattsburgh.
J. Sheldon, Watertown.	Kirby & Adams, Factory, Chateaugay.
M. L. Hollis, Pulaski.	E. Gould, Jr., Washington Co.
W. D. Lilley, Pulaski.	P. D. Merriam, Westport.
Henry Lester, Pulaski.	O. L. Ballard, Malone.
Alonzo Butterfield, Canton.	J. J. Seaver, Malone.
Watts Cooper, Canton.	J. A. Sheldon, Hopkinton.

## PRICE LIST

FOR A

### FULL SET OF JEWETT'S MILK PANS,

INCLUDING ALL THE FIXTURES, EXCEPT THE TABLES AND WATER TANK,  
DELIVERED ON THE CARS AT MALONE, N. Y.

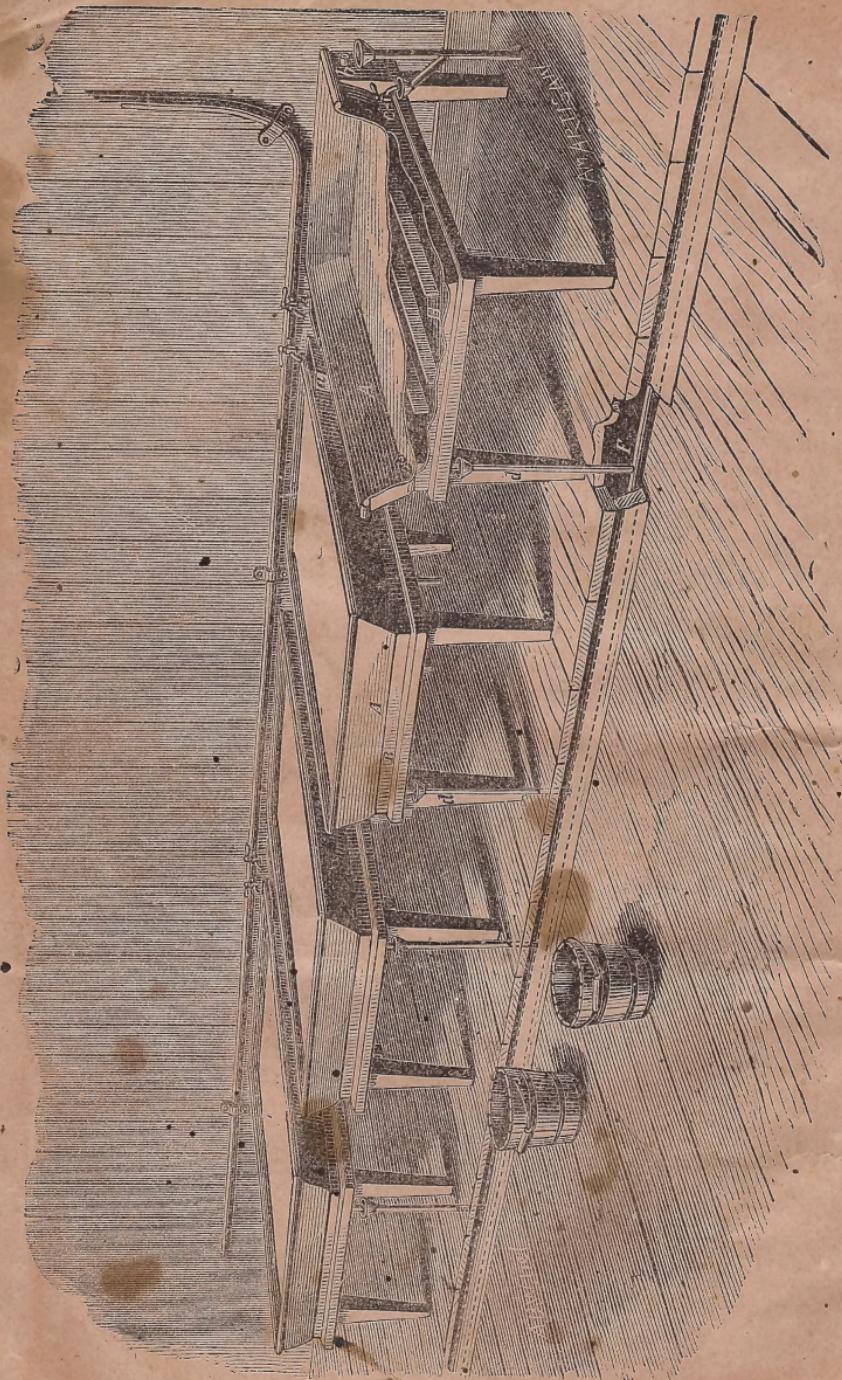
No. Cows.	Size in inches.	Capacity of each Pan in U. S. Gals.	Depth.	Size of Room required.	Price per set of 4 Pans.
10	20x50	20 U. S. Gals.	6 In.	7x10 Feet.	\$ 65
15	21x63	30 "	"	7x10 "	80
20	27x63	40 "	"	8x13 "	95
22	27x69	44 "	"	9x13 "	100
25	27x85	50 "	"	9x13 "	110
30	31x83	60 "	"	9x15 "	120
35	31x98	70 "	"	10x15 "	130
40	34x96	80 "	"	10x18 "	140
50	43x98	100 "	"	12x22 "	155
60	43x107	118 "	"	12x22 "	170
75	46x131	144 "	"	15x23 "	185
80	49x133	162 "	"	16x23 "	200
100	51x130	200 "	7 "	16x23 "	235
125	61x151	260 "	7 "	18x27 "	275
150	61x161	306 "	8 "	18x27 "	325

The Pans are all thoroughly japanned in their water courses before leaving our shop, but we would advise you to give them another coating the second season. The Pans should be thoroughly dried before using the japan. We would also advise painting them on the bottoms. These Pans are manufactured on an extensive scale by

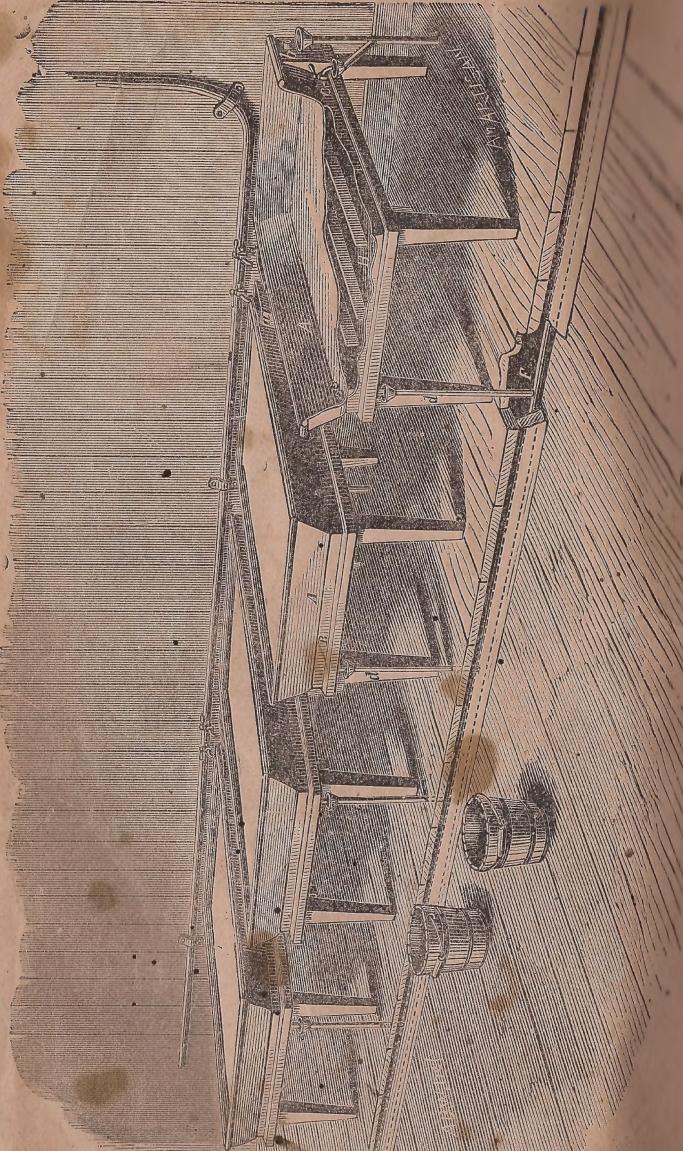
TOWNSEND & HYDE,  
Owners of the Patent for the State of New York,  
At Malone, Franklin Co., N. Y.

### AN OFFER TO DAIRYMEN.

We will put in a set of Pans, of any size required for a dairy, ON TRIAL, in any town where they have not been tried, and if the person is not satisfied with them after one month's trial, we will remove them at our own expense. If you want a good thing, without a chance of being humbugged, send in your orders. TOWNSEND & HYDE.



A Full Set of Jewett's Patent Milk Pans.



A Full Set of Jewett's Patent Milk Pans.

DESCRIPTION

OF

**JEWETT'S  
PATENT MILK PANS,**

TOGETHER WITH

CERTIFICATES OF UTILITY, PRICE LIST, &c.

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**TOWNSEND & HYDE,**

MALONE, FRANKLIN CO., N. Y.

Owners of the Patent Right in the State of  
New York.

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**CENTER & POTTER,**

Agents for Delaware County.

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OGDENSBURG:

REPUBLICAN & JOURNAL STEAM PRESSES.

1873.